

§ 51.1176

7 CFR Ch. (1–1–97 Edition)

STANDARDS FOR INTERNAL QUALITY OF  
COMMON SWEET ORANGES (CITRUS  
SINENSIS (L) OSBECK)

**§ 51.1176 U.S. Grade AA Juice (Double  
A).**

Any lot of oranges, the juice content of which meets the following requirements, may be designated “U.S. Grade AA Juice (Double A)”:

(a) Each lot of fruit shall contain an average of not less than 5 gallons (18.9 liters) of juice per standard packed box of 1½ bushels.

(b) The average juice content for any lot of fruit shall have not less than 10 percent total soluble solids, and not less than one-half of 1 percent anhydrous citric acid, or more than the permissible maximum acid specified in Table II of § 51.1178.

**§ 51.1177 U.S. Grade A Juice.**

Any lot of oranges, the juice content of which meets the following requirements, may be designated “U.S. Grade A Juice”:

(a) Each lot of fruit shall contain an average of not less than 4½ gallons (17.0 liters) of juice per standard packed box of 1½ bushels.

(b) The average juice content for any lot of fruit shall have not less than 9 percent total soluble solids, and not less than one-half of 1 percent anhydrous citric acid, or more than the permissible maximum acid specified in Table II of § 51.1178.

**§ 51.1178 Maximum anhydrous citric acid permissible for corresponding total soluble solids.**

For determining the grade of juice, the maximum permissible anhydrous citric acid content in relation to corresponding total soluble solids in the fruit is set forth in the following Table II together with the minimum ratio of total soluble solids to anhydrous citric acid:

TABLE II

Total soluble solids (average pct)	Maximum anhydrous citric acid (average pct)	Minimum ratio of total soluble solids to anhy- drous citric acid
9.0 .....	0.947	9.50–1
9.1 .....	.963	9.45–1

TABLE II—Continued

Total soluble solids (average pct)	Maximum anhydrous citric acid (average pct)	Minimum ratio of total soluble solids to anhy- drous citric acid
9.2 .....	.979	9.40–1
9.3 .....	.995	9.35–1
9.4 .....	1.011	9.30–1
9.5 .....	1.027	9.25–1
9.6 .....	1.043	9.20–1
9.7 .....	1.060	9.15–1
9.8 .....	1.077	9.10–1
9.9 .....	1.094	9.05–1
10.0 .....	1.111	9.00–1
10.1 .....	1.128	8.95–1
10.2 .....	1.146	8.90–1
10.3 .....	1.164	8.85–1
10.4 .....	1.182	8.80–1
10.5 .....	1.200	8.75–1
10.6 .....	1.218	8.70–1
10.7 .....	1.237	8.65–1
10.8 .....	1.256	8.60–1
10.9 .....	1.275	8.55–1
11.0 .....	1.294	8.50–1
11.1 .....	1.306	8.50–1
11.2 .....	1.318	8.50–1
11.3 .....	1.329	8.50–1
11.4 .....	1.341	8.50–1
11.5 .....	1.353	8.50–1
11.6 .....	1.365	8.50–1
11.7 .....	1.376	8.50–1
11.8 .....	1.388	8.50–1
11.9 .....	1.400	8.50–1
12.0 .....	1.412	8.50–1
12.1 .....	1.424	8.50–1
12.2 .....	1.435	8.50–1
12.3 .....	1.447	8.50–1
12.4 .....	1.459	8.50–1
12.5 .....	1.471	8.50–1
12.6 .....	1.482	8.50–1
12.7 .....	1.494	8.50–1
12.8 .....	1.506	8.50–1
12.9 .....	1.517	8.50–1
13.0 .....	1.530	8.50–1
13.1 .....	1.541	8.50–1
13.2 .....	1.553	8.50–1
13.3 .....	1.565	8.50–1
13.4 .....	1.576	8.50–1
13.5 .....	1.588	8.50–1
13.6 .....	1.600	8.50–1
13.7 .....	1.612	8.50–1
13.8 .....	1.624	8.50–1
13.9 .....	1.635	8.50–1
14.0 .....	1.647	8.50–1
14.1 .....	1.659	8.50–1
14.2 .....	1.671	8.50–1
14.3 .....	1.682	8.50–1
14.4 .....	1.694	8.50–1
14.5 .....	1.705	8.50–1
14.6 .....	1.718	8.50–1
14.7 .....	1.729	8.50–1
14.8 .....	1.741	8.50–1
14.9 .....	1.753	8.50–1
15.0 .....	1.765	8.50–1
15.1 .....	1.776	8.50–1
15.2 .....	1.788	8.50–1
15.3 .....	1.800	8.50–1
15.4 .....	1.812	8.50–1
15.5 .....	1.824	8.50–1
15.6 or more .....		8.50–1

**§ 51.1179 Method of juice extraction.**

The juice used in the determining of solids, acids and juice content shall be extracted from representative samples as thoroughly as possible with a hand reamer or by such mechanical extractor or extractors as may be approved. The juice shall be strained through cheese cloth or other approved straining device of extra fine mesh to prevent passage of juice cells, pulp, or seeds.

### Subpart—United States Standards for Peaches

SOURCE: 18 FR 7116, Nov. 11, 1953, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

#### GRADES

**§ 51.1210 U.S. Fancy.**

U.S. Fancy consists of peaches of one variety which are mature but not soft or overripe, well formed and which are free from decay, bacterial spot, cuts which are not healed, growth cracks, hail injury, scab, scale, split pits, worms, worm holes, leaf or limb rub injury; and free from damage caused by bruises, dirt or other foreign material, other disease, insects or mechanical or other means.

(a) In addition to the above requirements, each peach shall have not less than one-third of its surface showing blushed, pink or red color.

(b) In order to allow for variations incident to proper grading and handling, not more than 10 percent, by count, of the peaches in any lot may fail to meet the requirements of this grade other than for color, but not more than one-half of this amount, or 5 percent, shall be allowed for defects causing serious damage, and not more than one-fifth of this amount, or 1 percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2 percent shall be allowed for soft, overripe, or decayed peaches en route or at destination. In addition, not more than 10 percent, by count, of the peaches in any lot may be below the specified color requirement.

**§ 51.1211 U.S. Extra No. 1.**

Any lot of peaches may be designated "U.S. Extra No. 1" when the peaches meet the requirements of U.S. No. 1 grade: *Provided*, That in addition to these requirements, 50 percent, by count, of the peaches in any lot shall have not less than one-fourth of the surface showing blushed, pink or red color.

(a) In order to allow for variations incident to proper grading and handling, not more than 10 percent, by count, of the peaches in any lot may fail to meet the requirements of U.S. No. 1 grade, but not more than one-half of this amount, or 5 percent, shall be allowed for defects causing serious damage, and not more than one-fifth of this amount, or 1 percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2 percent shall be allowed for soft, overripe or decayed peaches en route or at destination. No part of any tolerance shall be used to reduce for the lot as a whole the 50 percent of peaches required to have not less than one-fourth of the surface showing blushed, pink or red color, but individual packages may contain not less than 40 percent of peaches having this amount of color: *Provided*, That the entire lot averages not less than 50 percent.

**§ 51.1212 U.S. No. 1.**

U.S. No. 1 consists of peaches of one variety which are mature but not soft or overripe, well formed, and which are free from decay, growth cracks, cuts which are not healed, worms, worm holes, and free from damage caused by bruises, dirt, or other foreign material, bacterial spot, scab, scale, hail injury, leaf or limb rubs, split pits, other disease, insects or mechanical or other means.

(a) In order to allow for variations incident to proper grading and handling, not more than 10 percent, by count, of the peaches in any lot may fail to meet the requirements of this grade, but not more than one-half of this amount, or 5 percent, shall be allowed for defects causing serious damage, and not more than one-fifth of this amount, or 1 percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2 percent shall be